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In general, the work of the Office falls into several rather distinct divisions.

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and cooking utensils; the influence of different environmental factors on methods in home canning of fruits, vegetables, meats, and fish; the preparation and utilization of dried fruits and vegetables in the home; home jelly making, including the use of commercial and homemade pectin and of certain sugar substitutes; absorption of fat in frying batters and doughs made with different proportions of various ingredients and manipulated in different ways; the economical use of different cooking fats in various types of prepared foods; expedient and economical methods of utilizing different grades and classes of meat in the home.

In the respiration calorimeter laboratory studies have been made of the effect of diet and muscular work on body metabolism, of the amount of energy expended in the performance of certain household tasks, and at the request of other bureaus of certain problems connected with the artificial incubation of hens' eggs, the wintering of bees and the storage of fruits and vegetables. These storage investigations deal with such points as the specific heat of different fruits and vegetables and the changes occurring in them under various conditions of temperature and moisture; although technical in character this work is of great practical importance to the Department of Agriculture because the information it provides is essential to the economical management of commercial storage plants and to lessening the waste of food material due to faulty storage conditions.

Studies of the digestibility of food materials by normal persons have included a large number of animal and vegetable fats, cereal grains, flours milled in various ways, raw starches of various kinds, meats and meat products, especially some of the less-used kinds, such as kid, rabbit, and horse meat.

In the work on meal planning, methods have been developed for show-

ing the food values of the materials which make up the usual mixed diet. These include colored charts illustrating typical materials from each of the five food groups and the quantities of each which should wisely be included in a day's or a week's food supply for the average family, photographs of meals chosen to represent different principles of meal planning, pictorial models of common foods shown in the amounts commonly served, and tables for "short cut" calculations of the protein and energy supplied by ordinary meals and diets.

Studies of household management include the amount of time actually spent on various routine tasks in the rural home, simplified methods of household accounting, and the principles underlying the choice and care of household equipment and clothing. It is the aim to make this material easily available to the housekeeper and to give reliable advice on such practical questions as how to select cleaning tools, how to plan the laundry work to save both labor and materials, what qualities to look for in textiles for different kinds of garments, what kind of floors and floor coverings are best adapted to different parts of the house, and how they should be cared for.

One of the interesting features of the work of the Office of Home Economics is the cooperation which it enjoys with other bureaus of the Department of Agriculture with many other branches of the Government and with private organizations. For instance, it has aided the Children's Bureau of the Department of Labor in the preparation of bulletins and exhibit material, and has been called on by the War and Navy Departments for information on dietetics, and by the Treasury Department for material on household thrift. The Federal Board for Vocational Education and the Red Cross have asked its assistance in preparing outlines of courses on

food and diet. It receives many letters and visits from officers in public institutions, extension workers, teachers, club women, and individual housekeepers. As far as its small staff allows, the Office always tries to furnish the assistance asked, but it can not begin to meet all the legitimate demands made upon it. Because it is in such close touch with many lines of home economics work, it is in an excellent position to understand what investigation is most needed and where the results of such study will be most valuable.

The results of the work of the Office of Home Economics appear in farmers' bulletins, circulars, technical papers and other publications of the Department of Agriculture, are distributed in mimeographed form for the use of extension workers and others, or are printed in scientific journals and in magazines. Considerable material, including graphic material on meal planning, is still awaiting publication.